

THE PUBLIC

dinner

FOR THE TABLE

biscuits | \$6

3 per order with spicy honey butter

nicks deviled eggs | \$6

sriracha, cilantro, lime

bbq shrimp | \$14

buttery creole sauce & ciabatta bread

creole eggplant dip | \$12

roasted eggplant, creole spices, pita chips

brussels sprouts | \$10

toasted almonds, lemon tahini sauce

crab cakes | \$20

roasted tomato & pepper salsa, cabbage slaw

mac & cheese | \$12

secret recipe, skillet roasted

jalapeño popper dip | \$14

bacon, three cheese, tortilla chips

mussels | \$18

white wine, garlic, chorizo, ciabatta bread

fried goat cheese | \$15

arugula, tomato jam

SOUPS & SALADS

tomato soup \$6 / \$9 **seasonal soup** \$6 / \$9

bistro salad \$12

mixed greens, candied walnuts, cherries, mint, goat cheese vinaigrette

burrata \$15

basil pesto, roasted tomato, arugula, balsamic

roasted fall squash \$14

arugula, feta, tomato vinaigrette

cobb \$18

romaine, chicken, bleu cheese, avocado, tomato, bacon, dijon vinaigrette

steakhouse* \$20

romaine, steak, roasted red peppers, tomatoes, red onion, blue cheese vinaigrette

SANDWICHES

the burger | \$16

smashed beef patties **or** veggie patty
with gruyere, dijon, tomato jam,
pickles, bibb lettuce, fries

steak* | \$18

blue cheese, caramelized onions,
horseradish, arugula, fries

fried chicken | \$15

classic | garlic aioli, lettuce, tomato
spicy | sriracha aioli, spicy slaw, pickles
served with fries

grilled cheese | \$14

with tomato soup

entrees

roasted half chicken \$28

crispy skin, mashed potato, seasonal roasted vegetable, pan gravy

beef tournedo* \$46

8 oz filet mignon, port madeira demiglace, fingerling potatoes, broccolini

pork chop* \$30

balsamic onion jam, creamy sweet potato, green beans

steak frites* \$32

hanger steak, bearnaise sauce, fries

short rib \$36

creamy grits, seasonal roasted vegetable, au jus

chicken cacciatore \$26

tomato sauce with olives, onion, peppers & carrot, tagliatelle pasta

salmon* \$30

chili chutney, carrots, herb risotto

mushroom gnocchi \$25

assorted mushrooms, caramelized onions, spinach, parmesan cream sauce

shrimp scampi \$26

sauteéd shrimp with garlic sauce, parsley & linguine

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% gratuity will be added to all parties of 6 or more

THE PUBLIC

brunch

FOR THE TABLE

assorted pastries

honey butter & fruit compote

small 6 | large 12

nicks deviled eggs | 6

sriracha, cilantro, lime

creole eggplant dip | 12

roasted eggplant, creole spices, pita chips

jalapeño popper dip | 14

bacon, three cheese, cracker crumble

served with tortilla chips

biscuits | \$6

honey butter & fruit compote

monkey bread | 8

cinnamon sugar, sweet glaze

mac & cheese | 12

secret recipe, skillet roasted

brussels sprouts | 10

toasted almonds, lemon tahini sauce

fried goat cheese | 15

arugula, tomato jam

SOUPS & SALADS

tomato soup	6 / 9	seasonal soup	6 / 9
bistro salad	12		
mixed greens, candied walnuts, cherries, mint, goat cheese vinaigrette			
burrata	15		
basil pesto, roasted tomato, arugula, balsamic			
roasted fall squash	14		
arugula, feta, tomato vinaigrette			
cobb	18		
romaine, chicken, bleu cheese, avocado, tomato, bacon, dijon vinaigrette			
steakhouse*	20		
baby gem, steak, roasted red peppers, tomatoes, red onion, blue cheese vinaigrette			

SANDWICHES

croque madame | 15

gruyere, ham, bechamel, dijon,
sunny side egg, breakfast potatoes

the burger* | 16

smashed beef patties **or** veggie patty
with gruyere, dijon, tomato jam,
pickles, bibb lettuce, fries

grilled cheese | 14

with tomato soup

breakfast sammy | 14

turkey sausage **or** bacon, fried egg,
american cheese, breakfast potatoes

steak* | 18

blue cheese, caramelized onions,
horseradish, arugula, fries

fried chicken | 15

classic | garlic aioli, lettuce, tomato
spicy | sriracha aioli, spicy slaw, pickles

entrees

eggs benedict	16
braised pork belly, roasted red pepper & bacon coulis, charred tomatoes, hollandaise, breakfast potatoes	
crème brûlée french toast	14
bruléed custard, seasonal fruit compote, maple syrup	
steak & eggs*	28
hanger steak, two eggs, hollandaise, breakfast potatoes	
frittata	12
rotating selection, served with breakfast potatoes	
salmon avocado toast*	14
with confit tomatoes & arugula, served with breakfast potatoes <i>*add egg \$2</i>	
granola & fruit	11
seasonal fruit, yogurt, streusel, sorghum molasses glaze	
bbq shrimp & grits	15
buttery creole sauce, creamy grits <i>*add an egg \$2</i>	

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